



Cantina di Pitigliano

## Aldobrandesco

*Vino Spumante*  
DRY

**NAME:**

Aldobrandesco Dry

**DENOMINATION:**

Vino Spumante

**PRODUCTION AREA:**

Pitigliano - Manciano - Sorano

**SOIL:**

Tuff - loose ground

**ALTITUDE:**

320m a.s.l.

**DENSITY OF VINES:**

4000 plants per ha

**TRAINING FORM:**

spurred cordon, guyot.

**VARIETY:**

Trebbiano toscano

**VINIFICATION:**

Fermentation in stainless steel at controlled temperature than a short period of maturation in the cellar followed by the second fermentation (charmat technique) with selected yeasts.

**ALCOHOL:**

11,5% vol.

**TASTING NOTES:**

Straw yellow colour with green glares.

Light and sparkling wine with a pleasant aftertaste.

**SERVING TEMPERATURE:**

Serve at 8 - 10 °C.

**BOTTLE FORMATS:**

0,750L